# Asian Greens Salad

## Ingredients from garden:
- **Bok Choy or other Asian greens** – 1 head or bunch
- **Coriander** – small bunch
- **Spring onions** – 2
- **Carrots** – 2

## Other ingredients:
- **Red wine vinegar** – 2 tbsp
- **Rice vinegar** – 1 tbsp
- **Soy sauce** – 1 tbsp
- **Honey** – 1 ½ tsp
- **Olive oil** – 2 tbsp
- **Ramen noodles**
- **Oil for frypan**

## Equipment needed:
- **Salad serving bowl**
- **Sharp knives**
- **Chopping board**
- **Jug**
- **Measuring spoon** – tbsp., tsp
- **Whisk**
- **Rolling pin**
- **Frying pan**

## Method:

1. Cut the end of the stems and wash the greens.
2. Coarsely chop the leaves and stems into 1cm pieces. Place into serving bowl.
3. Wash and finely chop coriander. Place into serving bowl.
4. Peel and grate carrot. Place into serving bowl.
5. Wash and finely chop spring onions. Place into serving bowl.
6. Use the tablespoon-measuring unit to measure red wine vinegar. Put into jug.
7. Measure and add the rice vinegar, soy sauce, oil and honey. Whisk together.
8. Lay ramen noodles – UNOPENED – on the counter and whack them with the rolling pin until they are fully crushed. BE CAREFUL not to pop the pack.
9. Heat the frying pan and 1 tsp of oil over a medium heat.
10. When it is warm, pour in the crushed noodles. Discard the flavor packet.
11. Stir occasionally and cook until the noodles are just golden brown.
12. Combine everything in the serving bowl and toss.